



I

Tuna tartare with spicy avocado/ginger marinade
and radish salad..

II

Ravioli poulet noir supreme, wild mushroom,
lobster cream sauce and langoustine..

INTERMEZZO

Infused sugar cane mojito..

III

Escalop of seabass with celirac sauce, red chicory,
snowpeas and red wine sauce..

IV

Herb crusted lamb rack, roasted root veggies, shallot,
pressed potato and glace d'agneau..

V

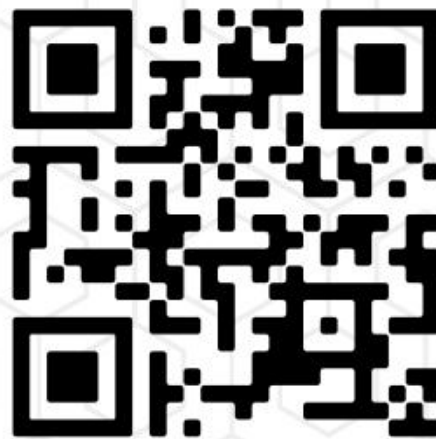
Lemon merinque pie with hazelnut ice cream.

\$99

BASIC WINEPAIRING \$69.

PREMIUM WINEPAIRING \$119.

COCKTAIL PAIRING \$69.



**Scan to visit our website
& make your reservation!**

For more information & reservations:

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